

WineryAtHuntersValley.com

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Different Yeast Types for Wine Making

We currently sell four types of yeast. The wine will be affected by which type of yeast you use. We recommend using the yeast that your recipe calls for, however if we do not carry that yeast: we will contact our wine maker and ask for his recommendation. You should NEVER use food store yeast (bread yeast is a more aggressive and not meant for wine use.)

- Cotes des Blancs-Recommended for white or blush grape wines. It is gentle yeast that brings out more flavor and fruitiness. Yields a very nice bouquet. It is highly recommended that you use the yeast nutrient with this or fermentation may become "stuck".
- Pasteur Red-This is used for making drier, fuller bodied red wines, like Cabernets, Merlots, etc. This yeast ferments strongly and rapidly, it is also an alcohol and sulfite tolerant yeast.
- Montrachet-This yeast is recommended for non-grape fruit wines, or if you are making a sweeter grape wine. However the Cotes de Blancs will work well for sweet grape wine also. It is recommended that you use the yeast nutrient with this yeast also.
- Pasteur Champagne-Hard to control, it is a very fast acting yeast. Best used in the making of sparkling wine (FIZZ). Please realize that if you make a sparkling wine you can not put it in regular bottles with regular corks. We sell sparkling bottles that are made from reinforced glass and have special tops that require a wire gage to seal the cap so it does not "fly off".